

**Submission of Substitute Abstract on a Separate Sheet**

ABSTRACT OF THE DISCLOSURE

Food composition comprising soluble solids in the range of about 50% to about 90% by weight, at least 70% by weight thereof being a sweetening system comprising sucrose and non-sucrose sweeteners in a weight ratio of sucrose to non-sucrose sweeteners of 0:100 to 95:5, wherein the non-sucrose sweetener is of a DE (Dextrose Equivalent) of at least about 30, a carrageenan component in an amount sufficient to form a gel, and water to balance, and wherein the gelation temperature of the composition is  $< 95^{\circ}$  C. The food composition may be produced by a process comprising (a) dispersing carrageenan in a syrup of a non-sucrose sweetener at a temperature sufficient to disperse the carrageenan in the syrup while stirring, (b) adding water and heating the mixture to the boiling point thereof, (c) adjusting the soluble solids content to from about 50% to about 90% by weight, (d) depositing the mixture and (e) cooling the mixture to below the depositing temperature of the mixture. The food composition gels rapidly and forms a gel at temperatures of below  $95^{\circ}$  C. The food composition is especially confectionery products such as soft candies, marshmallows or glazings.